

### CLAIM AMENDMENTS

This listing of claims replaces all prior versions and listings of claims in the application:

#### Listing of Claims

1. **(Currently Amended)** A composition for consumption, said composition comprising an isolated viable lactic acid micro-organism, an enzyme synthesised by said micro-organism and an exopolysaccharide (EPS) product of said enzyme; wherein said micro-organism is *Lactobacillus sakei* strain 570.
2. **(Currently Amended)** A composition for consumption, said composition comprising an isolated viable lactic acid micro-organism, an enzyme synthesized by said micro-organism and an exopolysaccharide (EPS) product of said enzyme; wherein said micro-organism is Lactobacillus sakei strain 570 according to claim 1 and wherein the EPS product is formed *in situ* by cultivating the lactic acid micro-organism with a suitable enzyme substrate.
3. **(Original)** A composition according to claim 1 or claim 2 wherein said enzyme is glycosyl transferase enzyme, fructosyl transferase enzyme or glucan sucrase enzyme capable of polymerising sucrose and/or lactose and/or stachyose, and/or raffinose and/or verbascose

#### **Claims 4-6. (Cancelled)**

7. **(Previously Presented)** A composition according to claim 1 or claim 2 wherein said EPS is a homo-EPS.
8. **(Currently Amended)** A composition according to claim 7 wherein said homo-EPS comprises ~~at least a polysaccharide and/or~~ an oligosaccharide component.
9. **(Currently Amended)** A composition according to claim 8 wherein said ~~polysaccharide and/or~~ oligosaccharide component of the EPS comprises glucose.

#### **Claims 10-12 (Cancelled).**

13. **(Previously Presented)** A composition according to claim 1 or claim 2 wherein the polysaccharide or the oligosaccharide component of the EPS comprises fructan or glucan.

14. **(Original)** A composition according to claim 13 wherein the oligosaccharide is fructo-oligosaccharide or gluco-oligosaccharide.

15. **(Previously Presented)** A composition according to claim 1 or claim 2 wherein the amount of produced EPS is capable of being modulated.

16. **(Original)** A composition according to claim 15 wherein said amount of EPS is modulated by the number of viable lactic acid microorganisms, the length of the fermentation process, the incubation temperature, the pH or the acceptor molecule maltose.

17. **(Previously Presented)** A composition according to claim 1 or claim 2 wherein said EPS improves the texture, body, mouth feel, viscosity, structure and/or organoleptic properties of food product containing said EPS as an ingredient.

18. **(Previously Presented)** A composition according to claim 1 or claim 2 wherein the composition is used to ferment milk and produce a yoghurt like ingredient containing structure forming EPS and/or nutritional oligosaccharide.

19. **(Previously Presented)** A composition according to claim 1 or claim 2 wherein the composition acts as prebiotic when used as an ingredient to products for consumption or to pharmaceutical products.

20. **(Previously Presented)** A composition according to claim 1 or claim 2 wherein the components of the composition have the capacity to reduce the production of gas by the gastrointestinal microorganisms when used as ingredients to products for consumption or to pharmaceutical products.

21. **(Currently Amended)** A composition according to claim 1 or claim 2 wherein said composition is in a high concentrated form wherein the composition comprises a high concentration of the viable micro-organism and/or the enzyme synthesized by said micro-organism and/or the EPS produced by said enzyme.

22. **(Previously Presented)** A composition according to claim 1 or claim 2 wherein said composition is freeze dried, spray dried and/or resuspended.

23. **(Cancelled)**

24. **(Previously Presented)** A product for consumption obtained by a method comprising admixing a composition with another component so as to form said product for consumption; wherein said composition is a composition according to claim 1 or claim 2.

25. **(Cancelled)**

26. **(Cancelled)**

27. **(Previously Presented)** A product according to claim 24 wherein the composition is added to a dairy product.

28. **(Previously Presented)** A product according to claim 45 wherein the composition is added to yoghurt milk before and/or after the fermentation of said milk.

29. **(Currently Amended)** The product according to claim [[26]] 24 wherein the product is a functional food.

Claims 30-31 **(Cancelled)**.

32. **(Previously Presented)** A pharmaceutical product produced by a method comprising admixing a composition with another component to produce said pharmaceutical product, wherein said composition is a composition according to claim 1 or claim 2.

33. **(Previously Presented)** A container comprising a composition, wherein said composition is a composition according to claim 1 or claim 2.

34. **(Previously Presented)** A container comprising a composition, wherein said composition is a composition according to claim 1 or claim 2, and wherein said container has thereon a label indicating use and/or approval for use to improve the microbial balance of the gastrointestinal tract after consumption of said product.

**Claims 35-43. (Cancelled)**

44. **(Previously Presented)** A product according to claim 26 wherein the composition is added to a dairy product.

45. **(Previously Presented)** A product according to claim 27 wherein the composition is added to yoghurt milk.

46. **(Previously Presented)** A food product comprising as a food ingredient a composition according to claim 1 or claim 2.

47. **(Previously Presented)** A pharmaceutical product comprising a composition according to claim 1 or claim 2.

48. **(New)** A composition according to claim 7 wherein said EPS comprises glucose.

49. (New) A composition for consumption, said composition comprising an isolated viable lactic acid micro-organism, an enzyme synthesised by said micro-organism and an exopolysaccharide (EPS) product of said enzyme; wherein said micro-organism is *Lactobacillus sakei* strain 570, wherein said enzyme is glycosyl transferase enzyme, fructosyl transferase enzyme or glucan sucrase enzyme capable of polymerising sucrose and/or lactose and/or stacchyoze, and/or raffinose and/or verbascose.

50. (New) A composition for consumption, said composition comprising an isolated viable lactic acid micro-organism, an enzyme synthesized by said micro-organism and an exopolysaccharide (EPS) product of said enzyme; wherein said micro-organism is *Lactobacillus sakei* strain 570 and wherein the EPS product is formed *in situ* by cultivating the lactic acid micro-organism with a suitable enzyme substrate, wherein said enzyme is glycosyl transferase enzyme, fructosyl transferase enzyme or glucan sucrase enzyme capable of polymerising sucrose and/or lactose and/or stacchyoze, and/or raffinose and/or verbascose